

1—Longest concrete highway bridge in world being built across Lake Pontchartrain near New Orleans. 2—Jury that found the case against George Remus, former king of bootleggers, accused of murdering his wife in Cincinnati. 3—Gen. José Gonzalo Escobar, who vanquished the rebels in Mexico's latest revolt.

NEWS REVIEW OF CURRENT EVENTS

New Englanders and Wall Street Eager to "Draft" President Coolidge.

By EDWARD W. PICKARD

EMERITUS Republicans, political and business leaders, center themselves in seeing President Coolidge eliminated from the contest for the nomination next year. They never have given up the idea that he could be "drafted" by the convention, and should he, despite his expressed reluctance to run again, last week they got very busy, especially in Wall Street and in New England, with plans to push the Coolidge boom. In Boston a chain letter petition was started by some of those who believe Mr. Coolidge should be virtually compelled to accept a renomination. The White House correspondents questioned the President on this matter and he told them he could not see that the circulation of the petition would serve any good purpose and he hoped it would be discontinued. This being disregarded over the country, the proponents of the chain letter issued a statement asking that all work on the plan cease immediately.

However, the correspondents left the White House somewhat satisfied and as such as ever in their interpretation of the President's attitude toward the general proposition of renominating him for another term. Many Republicans leaders and representatives thought nothing had been added to the Coolidge statement of August 2 and that while the President does not want another term and does not want to be drafted, he nevertheless would not refuse to resign if the will of the party should not fail to sacrifice his personal ambitions. Others influential to the party believe he will not be a candidate under any circumstances.

The theory accounting for the and does interest manifested by New York Republican leaders in the result of the President is that they are becoming more satisfied over the danger of losing that state to the Pearl City election. That all South will be the Democratic center is now generally taken for granted, particularly since the Democratic have been seen throwing up the sponge in some parts of the country and South has repeatedly shown its ability to carry New York state against great odds.

Unless Mr. Coolidge absolutely rejects his renomination before Congress meets on December 5 the anticipated term against will be increased, and Senator La Follette will renominate the resolution drafting a President should not come more than eight years.

Franklin D. Roosevelt gives some weight to the anticipated suggestion that the term would be increased to the twelve years, which probably is the British preference, provided that the President was interested, would not compromise his relations with the Foreign government of Illinois, and Senator La Follette who has been involved with these political ambitions was satisfied, as far as his friends in the Senate and the rest of the country. The Foreign Relations committee will set the stage for the second vote on the resolution.

SOVIET UNION—The program of tax reduction was adopted at the last session of the Supreme Soviet in the spring, which probably completed the new session on Dec. 1. This tax reduction agreed upon a reduction of taxes and to exempt 150,000,000 rubles, or 10% more than the actual budget notes that Mr. Stalin wanted reduced. The taxes on agriculture have been reduced and agricultural taxes were cut in half. The reduction on grain taxes was reduced from 15 rubles to 10 rubles on basic grain being increased from 10 to 15 per cent on all classes of 10 and more. The stamp tax on alcohol is taken on grain and alcohol excise was increased. The taxes on grain taxes were reduced to the point that the tax on grain was 10% to 15% per cent, overall per

retary Mellon. The Mellon proposal under which corporations with net earnings of \$25,000 or less and with no more than ten stockholders would have the option of paying taxes as partnerships was rejected. In place of it the committee increased the exemption on corporations with earnings of less than \$25,000 from \$2,000 to \$3,000.

CHICAGO won a big victory in the battle over diversion of water from Lake Michigan through the Chicago sanitary canal. Charles Evans Hughes, special master for the United States Supreme court, recommended to that tribunal that the case brought by Whynot and other states bordering on the Great Lakes be dismissed. After holding that the complainants had presented a justifiable controversy and that the sanitary district has no authority to divert the water without the consent of the United States, Judge Hughes declared that congress has conferred authority upon the secretary of war to regulate the diversion, and that the permit of March 3, 1923, is valid and effective according to its terms, the entire contract of the diversion remaining with congress. Therefore he recommended that the bill be dismissed.

TAX laws were materially clarified by the Supreme court in its interpretation of numerous questions which had worried both taxpayer and tax collector. In one case involving taxes on incomes derived by lessees of Indian tribal oil lands, the government established its right to retain approximately \$15,000,000 in revenue. In another proceeding the government lost in its contention that under the revenue act of 1924 it could tax gift tax prior to enactment of the law.

ALASKA A case brought down from Alaska by the Supreme court held invalid the territorial provisions of the dry law of the territory prohibiting the possession of liquor in a private home even for the personal use of the owner, owner and residents of Alaska are entitled to the same protection against unscrupulous seafarers as are given residents of other parts of the United States.

Federal Judge Killis in Toledo, Ohio, in dismissing a case against a tax charged with operating a still declared the law of the sanctity of the home was a higher and more sacred law than the Volstead act or any prohibition law.

ITALY A reply to the Franco-Yugoslav treaty was the publication of a treaty of military alliance between Italy and Albania which was signed Tuesday. The danger of hostilities was so serious that on orders from Foreign Secretary Chamberlain of Great Britain, the British ambassador to Rome urged Mussolini not to march with Yugoslavia, because it is a young state and unversed in the rules of diplomacy.

Federal Judge Killis in Toledo, Ohio, in dismissing a case against a tax charged with operating a still declared the law of the sanctity of the home was a higher and more sacred law than the Volstead act or any prohibition law.

HARRY SINCLAIR, William J. Burns, W. Sherman Burns, Sherburne Clark, H. Maxon Day and C. L. Velasco, manager of the Burns agency in Baltimore, were cited by Justice Johnson of the District of Columbia Supreme court for criminal contempt in connection with the trial of the Rosenbergs.

SOVIET RUSSIA has agreed to take part in the coming disarmament conference at Geneva, and its full intentions are in a matter of much concern to the other nations. Premier Lenin said last week: "The Soviet Union is ready to propose, support and carry out the most radical program of disarmament for the whole globe, and simultaneously conduct a campaign against proposals only destined to maintain and increase preparation for a new war under a mask of pacifism."

Viscount Minster, British ambassador to the Soviet Union, was going to Geneva to propose a complete and general disarmament, and he stated that Moscow has no faith in the good will of capitalist nations or in their ability to disarm.

From Turkey and its neighbors to the eastward, the Soviet Union is

standardization and deterritorialization go on the world over. Last summer in Aix-en-Provence in the south of France under the shadow of the Palace of the Popes in a restaurant that I had found admirable for 30 years I had, indeed, years ago eaten there in the company of Frederic Mistral the Provençal poet—there in that sacred and august shadow I was offered Norwegian anchovies with the hors d'oeuvres and peche Melba made with California peaches out of a tin.

The Mediterranean that swarms

with real anchovies was only 50 miles away, and Norway is 700 or so and heaven alone knows how far it is from California to Aix-en-Provence whilst it is the spring while hillsides of Provence are numerous pink with peach blossoms.

The Mediterranean that swarms

with real anchovies was only 50 miles away, and Norway is 700 or so and heaven alone knows how far it is from California to Aix-en-Provence whilst it is the spring while hillsides of Provence are numerous pink with peach blossoms.

The Mediterranean that swarms

with real anchovies was only 50 miles away, and Norway is 700 or so and heaven alone knows how far it is from California to Aix-en-Provence whilst it is the spring while hillsides of Provence are numerous pink with peach blossoms.

The Mediterranean that swarms

with real anchovies was only 50 miles away, and Norway is 700 or so and heaven alone knows how far it is from California to Aix-en-Provence whilst it is the spring while hillsides of Provence are numerous pink with peach blossoms.

The Mediterranean that swarms

with real anchovies was only 50 miles away, and Norway is 700 or so and heaven alone knows how far it is from California to Aix-en-Provence whilst it is the spring while hillsides of Provence are numerous pink with peach blossoms.

The Mediterranean that swarms

with real anchovies was only 50 miles away, and Norway is 700 or so and heaven alone knows how far it is from California to Aix-en-Provence whilst it is the spring while hillsides of Provence are numerous pink with peach blossoms.

The Mediterranean that swarms

with real anchovies was only 50 miles away, and Norway is 700 or so and heaven alone knows how far it is from California to Aix-en-Provence whilst it is the spring while hillsides of Provence are numerous pink with peach blossoms.

The Mediterranean that swarms

with real anchovies was only 50 miles away, and Norway is 700 or so and heaven alone knows how far it is from California to Aix-en-Provence whilst it is the spring while hillsides of Provence are numerous pink with peach blossoms.

The Mediterranean that swarms

with real anchovies was only 50 miles away, and Norway is 700 or so and heaven alone knows how far it is from California to Aix-en-Provence whilst it is the spring while hillsides of Provence are numerous pink with peach blossoms.

The Mediterranean that swarms

with real anchovies was only 50 miles away, and Norway is 700 or so and heaven alone knows how far it is from California to Aix-en-Provence whilst it is the spring while hillsides of Provence are numerous pink with peach blossoms.

The Mediterranean that swarms

with real anchovies was only 50 miles away, and Norway is 700 or so and heaven alone knows how far it is from California to Aix-en-Provence whilst it is the spring while hillsides of Provence are numerous pink with peach blossoms.

The Mediterranean that swarms

with real anchovies was only 50 miles away, and Norway is 700 or so and heaven alone knows how far it is from California to Aix-en-Provence whilst it is the spring while hillsides of Provence are numerous pink with peach blossoms.

The Mediterranean that swarms

with real anchovies was only 50 miles away, and Norway is 700 or so and heaven alone knows how far it is from California to Aix-en-Provence whilst it is the spring while hillsides of Provence are numerous pink with peach blossoms.

The Mediterranean that swarms

with real anchovies was only 50 miles away, and Norway is 700 or so and heaven alone knows how far it is from California to Aix-en-Provence whilst it is the spring while hillsides of Provence are numerous pink with peach blossoms.

The Mediterranean that swarms

with real anchovies was only 50 miles away, and Norway is 700 or so and heaven alone knows how far it is from California to Aix-en-Provence whilst it is the spring while hillsides of Provence are numerous pink with peach blossoms.

The Mediterranean that swarms

with real anchovies was only 50 miles away, and Norway is 700 or so and heaven alone knows how far it is from California to Aix-en-Provence whilst it is the spring while hillsides of Provence are numerous pink with peach blossoms.

The Mediterranean that swarms

with real anchovies was only 50 miles away, and Norway is 700 or so and heaven alone knows how far it is from California to Aix-en-Provence whilst it is the spring while hillsides of Provence are numerous pink with peach blossoms.

The Mediterranean that swarms

with real anchovies was only 50 miles away, and Norway is 700 or so and heaven alone knows how far it is from California to Aix-en-Provence whilst it is the spring while hillsides of Provence are numerous pink with peach blossoms.

The Mediterranean that swarms

with real anchovies was only 50 miles away, and Norway is 700 or so and heaven alone knows how far it is from California to Aix-en-Provence whilst it is the spring while hillsides of Provence are numerous pink with peach blossoms.

The Mediterranean that swarms

with real anchovies was only 50 miles away, and Norway is 700 or so and heaven alone knows how far it is from California to Aix-en-Provence whilst it is the spring while hillsides of Provence are numerous pink with peach blossoms.

The Mediterranean that swarms

with real anchovies was only 50 miles away, and Norway is 700 or so and heaven alone knows how far it is from California to Aix-en-Provence whilst it is the spring while hillsides of Provence are numerous pink with peach blossoms.

The Mediterranean that swarms

with real anchovies was only 50 miles away, and Norway is 700 or so and heaven alone knows how far it is from California to Aix-en-Provence whilst it is the spring while hillsides of Provence are numerous pink with peach blossoms.

The Mediterranean that swarms

with real anchovies was only 50 miles away, and Norway is 700 or so and heaven alone knows how far it is from California to Aix-en-Provence whilst it is the spring while hillsides of Provence are numerous pink with peach blossoms.

The Mediterranean that swarms

with real anchovies was only 50 miles away, and Norway is 700 or so and heaven alone knows how far it is from California to Aix-en-Provence whilst it is the spring while hillsides of Provence are numerous pink with peach blossoms.

The Mediterranean that swarms

with real anchovies was only 50 miles away, and Norway is 700 or so and heaven alone knows how far it is from California to Aix-en-Provence whilst it is the spring while hillsides of Provence are numerous pink with peach blossoms.

The Mediterranean that swarms

with real anchovies was only 50 miles away, and Norway is 700 or so and heaven alone knows how far it is from California to Aix-en-Provence whilst it is the spring while hillsides of Provence are numerous pink with peach blossoms.

The Mediterranean that swarms

with real anchovies was only 50 miles away, and Norway is 700 or so and heaven alone knows how far it is from California to Aix-en-Provence whilst it is the spring while hillsides of Provence are numerous pink with peach blossoms.

The Mediterranean that swarms

with real anchovies was only 50 miles away, and Norway is 700 or so and heaven alone knows how far it is from California to Aix-en-Provence whilst it is the spring while hillsides of Provence are numerous pink with peach blossoms.

The Mediterranean that swarms

with real anchovies was only 50 miles away, and Norway is 700 or so and heaven alone knows how far it is from California to Aix-en-Provence whilst it is the spring while hillsides of Provence are numerous pink with peach blossoms.

The Mediterranean that swarms

with real anchovies was only 50 miles away, and Norway is 700 or so and heaven alone knows how far it is from California to Aix-en-Provence whilst it is the spring while hillsides of Provence are numerous pink with peach blossoms.

The Mediterranean that swarms

with real anchovies was only 50 miles away, and Norway is 700 or so and heaven alone knows how far it is from California to Aix-en-Provence whilst it is the spring while hillsides of Provence are numerous pink with peach blossoms.

The Mediterranean that swarms

with real anchovies was only 50 miles away, and Norway is 700 or so and heaven alone knows how far it is from California to Aix-en-Provence whilst it is the spring while hillsides of Provence are numerous pink with peach blossoms.

The Mediterranean that swarms

with real anchovies was only 50 miles away, and Norway is 700 or so and heaven alone knows how far it is from California to Aix-en-Provence whilst it is the spring while hillsides of Provence are numerous pink with peach blossoms.

The Mediterranean that swarms

with real anchovies was only 50 miles away, and Norway is 700 or so and heaven alone knows how far it is from California to Aix-en-Provence whilst it is the spring while hillsides of Provence are numerous pink with peach blossoms.

The Mediterranean that swarms

with real anchovies was only 50 miles away, and Norway is 700 or so and heaven alone knows how far it is from California to Aix-en-Provence whilst it is the spring while hillsides of Provence are numerous pink with peach blossoms.

The Mediterranean that swarms

with real anchovies was only 50 miles away, and Norway is 700 or so and heaven alone knows how far it is from California to Aix-en-Provence whilst it is the spring while hillsides of Provence are numerous pink with peach blossoms.

The Mediterranean that swarms

with real anchovies was only 50 miles away, and Norway is 700 or so and heaven alone knows how far it is from California to Aix-en-Provence whilst it is the spring while hillsides of Provence are numerous pink with peach blossoms.

The Mediterranean that swarms

with real anchovies was only 50 miles away, and Norway is 700 or so and heaven alone knows how far it is from California to Aix-en-Provence whilst it is the spring while hillsides of Provence are numerous pink with peach blossoms.

The Mediterranean that swarms

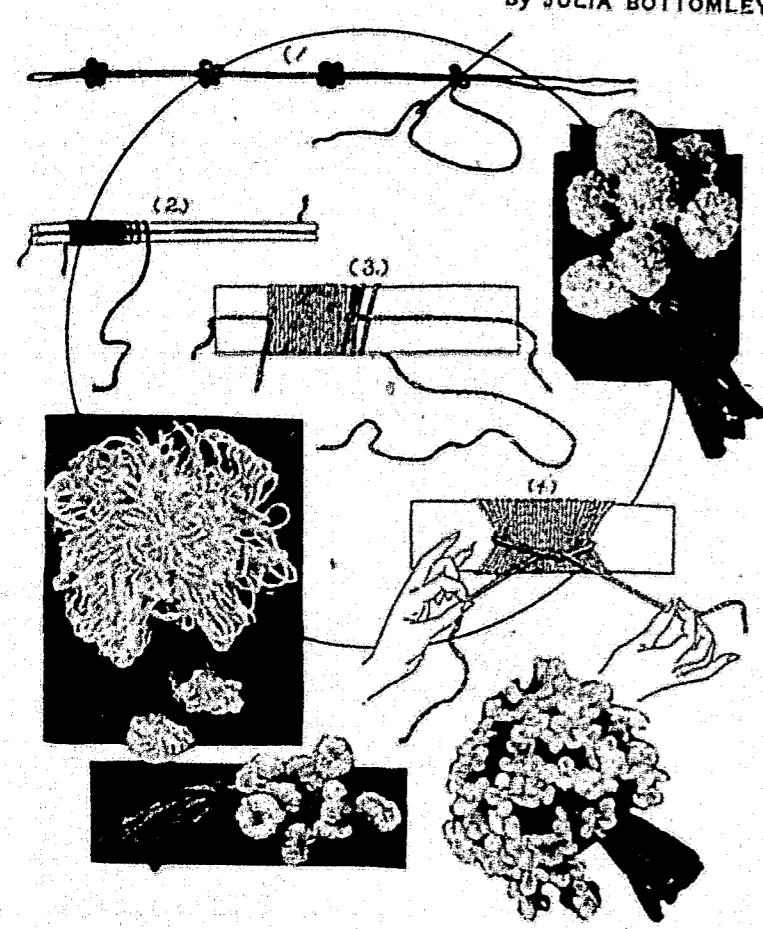
with real anchovies was only 50 miles away, and Norway is 700 or so and heaven alone knows how far it is from California to Aix-en-Provence whilst it is the spring while hillsides of Provence are numerous pink with peach blossoms.

The Mediterranean that swarms

with real anchovies was only 50 miles away, and Norway is 700

How to Make Wool Yarn Flowers

By JULIA BOTTOMLEY



loop after another, sewing them together, so that they form stems for the violets. An extra cluster of green stems is then sewed to this so that they will show below the boutonniere, adding to its beauty.

For the chrysanthemum use yellow yarn which has a strand of silk mixed with the wool. Cut four strips of cardboard each respectively $3\frac{1}{4}$, $2\frac{1}{4}$, $1\frac{3}{4}$ and $1\frac{1}{2}$ inch wide. After laying a strand of green lengthwise on each panel, wind over and over with yarn (see sketch No. 3) as follows: 75 times around the $3\frac{1}{4}$ -inch panel, 60 times around the $2\frac{1}{4}$ -inch, and 50 times for the $1\frac{3}{4}$ -inch panel. Draw up the 40 times for the $1\frac{1}{2}$ -inch panel. Draw up the two ends of the green yarn (see sketch No. 4) and make ready to tie as soon as the yellow yarn loops are slipped off at one end of the cardbord. After tying very firmly lay the cluster of widest loops flat, forming them into a large flat circle. Repeat the process for each of the other clusters, only before spreading the three smaller groups flat, run the scisscors in and around the center like spokes of wheels. Now pile these various groups one upon another, the large stuffy bunches at the bottom and the tiniest at the top. Sew very firmly together, thus completing the chrysanthemum. For the buds wind yellow yarn 20 times over the one-inch cardbord.

A lead pencil (see sketch No. 2) is used instead of cardbord for the clover and the bachelor buttons. Wind lead pencil 65 times for clover and 22 times for bachelor buttons. The clover is cut at edges and trimmed very evenly. Keep loops intact for bachelor buttons.

(© 1937, Western Newspaper Union.)

Recipes and Hints for Housewife

By NELLIE MAXWELL

Here is a nice pie that may be served the children. Slice a few apples in buttered baking dish, sprinkle with sugar, nutmeg or grated lemon rind. Butter a few slices of bread and plunge them into cold water, then place over the apples and bake in a slow oven. Serve with a thin custard.

Supreme of Chicken.—Chop the meat from the breast and second joints of uncooked chicken. Put

through the meat chopper three times to make it very fine; there should be a cupful. Add four eggs, beating well after adding each one, then beat again. Now add gradually one pint of thick cream, salt and pepper to season and turn the mixture into buttered molds covered with buttered paper. Set in a pan of hot water in a moderate oven for twenty minutes. Orange Pie.—Cream one-fourth of a cupful of butter, add three-fourths of a cupful of sugar, the juice of an orange and the grated rind of half and the juice of half a lemon; beat until light, then add the beaten yolks of three eggs, the white of one beaten stiff; bake in one crust. When cool cover with the meringue, using the egg whites and three tablespoons of sugar.

A salad is one dish which is included in every luncheon or dinner menu.

Frozen Tomato Salad.—From a can of tomatoes take all the large pieces of pulp, press them through a sieve and season highly with salt, pepper, onion juice and a little tarragon vinegar. Put this mixture into a freezer and freeze for water ice. Take out the water ice, work down well into the can, reheat and let stand for two hours. Chop, not too fine, a half cupful of walnuts and serve the tomato lettuce sprinkled with nuts and garnished with mayonnaise.

Tomato and Onion Salad.—Peel at least ripe tomatoes, seed and cut into thin slices one mild onion. Put the onion in the salad bowl and pour over four tablespoons of French dressing. Mix with a salad fork or spoon, then add the sliced tomato and turn them carefully in the bowl to keep them.

The fruit must be prepared with great care, removing any stems and fruit not in perfect condition. Wash

and dry the fruit thoroughly. Cut the citrus into very small pieces. Cream the butter and sugar together. Separate the eggs and add the yolks after the butter and sugar are blended. Add the liquids—the cider, the jelly, the sour cream, and molasses, and the soda which has been dissolved in a small amount of water alternately with one-half of the flour mixed with the salt and the spices. Mix the other half of the flour with the fruit and add the flourless cake and last the whites of the eggs.

Line a well greased tube pan with waxed paper and then grease the paper. Pour in the cake mixture until two-thirds full and cook in a slow oven (from 275 to 300 degrees Fahrenheit) for 3 or 4 hours. A cup of pan of water in the oven during the cooking period helps to keep the cake from drying too much during the long period of baking.

The fruit must be prepared with great care, removing any stems and fruit not in perfect condition. Wash

and dry the fruit thoroughly. Cut the citrus into very small pieces. Cream the butter and sugar together. Separate the eggs and add the yolks after the butter and sugar are blended. Add the liquids—the cider, the jelly, the sour cream, and molasses, and the soda which has been dissolved in a small amount of water alternately with one-half of the flour mixed with the salt and the spices. Mix the other half of the flour with the fruit and add the flourless cake and last the whites of the eggs.

Line a well greased tube pan with waxed paper and then grease the paper. Pour in the cake mixture until two-thirds full and cook in a slow oven (from 275 to 300 degrees Fahrenheit) for 3 or 4 hours. A cup of pan of water in the oven during the cooking period helps to keep the cake from drying too much during the long period of baking.

The fruit must be prepared with great care, removing any stems and fruit not in perfect condition. Wash

and dry the fruit thoroughly. Cut the citrus into very small pieces. Cream the butter and sugar together. Separate the eggs and add the yolks after the butter and sugar are blended. Add the liquids—the cider, the jelly, the sour cream, and molasses, and the soda which has been dissolved in a small amount of water alternately with one-half of the flour mixed with the salt and the spices. Mix the other half of the flour with the fruit and add the flourless cake and last the whites of the eggs.

Line a well greased tube pan with waxed paper and then grease the paper. Pour in the cake mixture until two-thirds full and cook in a slow oven (from 275 to 300 degrees Fahrenheit) for 3 or 4 hours. A cup of pan of water in the oven during the cooking period helps to keep the cake from drying too much during the long period of baking.

The fruit must be prepared with great care, removing any stems and fruit not in perfect condition. Wash

and dry the fruit thoroughly. Cut the citrus into very small pieces. Cream the butter and sugar together. Separate the eggs and add the yolks after the butter and sugar are blended. Add the liquids—the cider, the jelly, the sour cream, and molasses, and the soda which has been dissolved in a small amount of water alternately with one-half of the flour mixed with the salt and the spices. Mix the other half of the flour with the fruit and add the flourless cake and last the whites of the eggs.

Line a well greased tube pan with waxed paper and then grease the paper. Pour in the cake mixture until two-thirds full and cook in a slow oven (from 275 to 300 degrees Fahrenheit) for 3 or 4 hours. A cup of pan of water in the oven during the cooking period helps to keep the cake from drying too much during the long period of baking.

The fruit must be prepared with great care, removing any stems and fruit not in perfect condition. Wash

and dry the fruit thoroughly. Cut the citrus into very small pieces. Cream the butter and sugar together. Separate the eggs and add the yolks after the butter and sugar are blended. Add the liquids—the cider, the jelly, the sour cream, and molasses, and the soda which has been dissolved in a small amount of water alternately with one-half of the flour mixed with the salt and the spices. Mix the other half of the flour with the fruit and add the flourless cake and last the whites of the eggs.

Line a well greased tube pan with waxed paper and then grease the paper. Pour in the cake mixture until two-thirds full and cook in a slow oven (from 275 to 300 degrees Fahrenheit) for 3 or 4 hours. A cup of pan of water in the oven during the cooking period helps to keep the cake from drying too much during the long period of baking.

The fruit must be prepared with great care, removing any stems and fruit not in perfect condition. Wash

and dry the fruit thoroughly. Cut the citrus into very small pieces. Cream the butter and sugar together. Separate the eggs and add the yolks after the butter and sugar are blended. Add the liquids—the cider, the jelly, the sour cream, and molasses, and the soda which has been dissolved in a small amount of water alternately with one-half of the flour mixed with the salt and the spices. Mix the other half of the flour with the fruit and add the flourless cake and last the whites of the eggs.

Line a well greased tube pan with waxed paper and then grease the paper. Pour in the cake mixture until two-thirds full and cook in a slow oven (from 275 to 300 degrees Fahrenheit) for 3 or 4 hours. A cup of pan of water in the oven during the cooking period helps to keep the cake from drying too much during the long period of baking.

The fruit must be prepared with great care, removing any stems and fruit not in perfect condition. Wash

and dry the fruit thoroughly. Cut the citrus into very small pieces. Cream the butter and sugar together. Separate the eggs and add the yolks after the butter and sugar are blended. Add the liquids—the cider, the jelly, the sour cream, and molasses, and the soda which has been dissolved in a small amount of water alternately with one-half of the flour mixed with the salt and the spices. Mix the other half of the flour with the fruit and add the flourless cake and last the whites of the eggs.

Line a well greased tube pan with waxed paper and then grease the paper. Pour in the cake mixture until two-thirds full and cook in a slow oven (from 275 to 300 degrees Fahrenheit) for 3 or 4 hours. A cup of pan of water in the oven during the cooking period helps to keep the cake from drying too much during the long period of baking.

The fruit must be prepared with great care, removing any stems and fruit not in perfect condition. Wash

and dry the fruit thoroughly. Cut the citrus into very small pieces. Cream the butter and sugar together. Separate the eggs and add the yolks after the butter and sugar are blended. Add the liquids—the cider, the jelly, the sour cream, and molasses, and the soda which has been dissolved in a small amount of water alternately with one-half of the flour mixed with the salt and the spices. Mix the other half of the flour with the fruit and add the flourless cake and last the whites of the eggs.

Line a well greased tube pan with waxed paper and then grease the paper. Pour in the cake mixture until two-thirds full and cook in a slow oven (from 275 to 300 degrees Fahrenheit) for 3 or 4 hours. A cup of pan of water in the oven during the cooking period helps to keep the cake from drying too much during the long period of baking.

The fruit must be prepared with great care, removing any stems and fruit not in perfect condition. Wash

and dry the fruit thoroughly. Cut the citrus into very small pieces. Cream the butter and sugar together. Separate the eggs and add the yolks after the butter and sugar are blended. Add the liquids—the cider, the jelly, the sour cream, and molasses, and the soda which has been dissolved in a small amount of water alternately with one-half of the flour mixed with the salt and the spices. Mix the other half of the flour with the fruit and add the flourless cake and last the whites of the eggs.

Line a well greased tube pan with waxed paper and then grease the paper. Pour in the cake mixture until two-thirds full and cook in a slow oven (from 275 to 300 degrees Fahrenheit) for 3 or 4 hours. A cup of pan of water in the oven during the cooking period helps to keep the cake from drying too much during the long period of baking.

The fruit must be prepared with great care, removing any stems and fruit not in perfect condition. Wash

and dry the fruit thoroughly. Cut the citrus into very small pieces. Cream the butter and sugar together. Separate the eggs and add the yolks after the butter and sugar are blended. Add the liquids—the cider, the jelly, the sour cream, and molasses, and the soda which has been dissolved in a small amount of water alternately with one-half of the flour mixed with the salt and the spices. Mix the other half of the flour with the fruit and add the flourless cake and last the whites of the eggs.

Line a well greased tube pan with waxed paper and then grease the paper. Pour in the cake mixture until two-thirds full and cook in a slow oven (from 275 to 300 degrees Fahrenheit) for 3 or 4 hours. A cup of pan of water in the oven during the cooking period helps to keep the cake from drying too much during the long period of baking.

The fruit must be prepared with great care, removing any stems and fruit not in perfect condition. Wash

and dry the fruit thoroughly. Cut the citrus into very small pieces. Cream the butter and sugar together. Separate the eggs and add the yolks after the butter and sugar are blended. Add the liquids—the cider, the jelly, the sour cream, and molasses, and the soda which has been dissolved in a small amount of water alternately with one-half of the flour mixed with the salt and the spices. Mix the other half of the flour with the fruit and add the flourless cake and last the whites of the eggs.

Line a well greased tube pan with waxed paper and then grease the paper. Pour in the cake mixture until two-thirds full and cook in a slow oven (from 275 to 300 degrees Fahrenheit) for 3 or 4 hours. A cup of pan of water in the oven during the cooking period helps to keep the cake from drying too much during the long period of baking.

The fruit must be prepared with great care, removing any stems and fruit not in perfect condition. Wash

and dry the fruit thoroughly. Cut the citrus into very small pieces. Cream the butter and sugar together. Separate the eggs and add the yolks after the butter and sugar are blended. Add the liquids—the cider, the jelly, the sour cream, and molasses, and the soda which has been dissolved in a small amount of water alternately with one-half of the flour mixed with the salt and the spices. Mix the other half of the flour with the fruit and add the flourless cake and last the whites of the eggs.

Line a well greased tube pan with waxed paper and then grease the paper. Pour in the cake mixture until two-thirds full and cook in a slow oven (from 275 to 300 degrees Fahrenheit) for 3 or 4 hours. A cup of pan of water in the oven during the cooking period helps to keep the cake from drying too much during the long period of baking.

The fruit must be prepared with great care, removing any stems and fruit not in perfect condition. Wash

and dry the fruit thoroughly. Cut the citrus into very small pieces. Cream the butter and sugar together. Separate the eggs and add the yolks after the butter and sugar are blended. Add the liquids—the cider, the jelly, the sour cream, and molasses, and the soda which has been dissolved in a small amount of water alternately with one-half of the flour mixed with the salt and the spices. Mix the other half of the flour with the fruit and add the flourless cake and last the whites of the eggs.

Line a well greased tube pan with waxed paper and then grease the paper. Pour in the cake mixture until two-thirds full and cook in a slow oven (from 275 to 300 degrees Fahrenheit) for 3 or 4 hours. A cup of pan of water in the oven during the cooking period helps to keep the cake from drying too much during the long period of baking.

The fruit must be prepared with great care, removing any stems and fruit not in perfect condition. Wash

and dry the fruit thoroughly. Cut the citrus into very small pieces. Cream the butter and sugar together. Separate the eggs and add the yolks after the butter and sugar are blended. Add the liquids—the cider, the jelly, the sour cream, and molasses, and the soda which has been dissolved in a small amount of water alternately with one-half of the flour mixed with the salt and the spices. Mix the other half of the flour with the fruit and add the flourless cake and last the whites of the eggs.

Line a well greased tube pan with waxed paper and then grease the paper. Pour in the cake mixture until two-thirds full and cook in a slow oven (from 275 to 300 degrees Fahrenheit) for 3 or 4 hours. A cup of pan of water in the oven during the cooking period helps to keep the cake from drying too much during the long period of baking.

The fruit must be prepared with great care, removing any stems and fruit not in perfect condition. Wash

and dry the fruit thoroughly. Cut the citrus into very small pieces. Cream the butter and sugar together. Separate the eggs and add the yolks after the butter and sugar are blended. Add the liquids—the cider, the jelly, the sour cream, and molasses, and the soda which has been dissolved in a small amount of water alternately with one-half of the flour mixed with the salt and the spices. Mix the other half of the flour with the fruit and add the flourless cake and last the whites of the eggs.

Line a well greased tube pan with waxed paper and then grease the paper. Pour in the cake mixture until two-thirds full and cook in a slow oven (from 275 to 300 degrees Fahrenheit) for 3 or 4 hours. A cup of pan of water in the oven during the cooking period helps to keep the cake from drying too much during the long period of baking.

The fruit must be prepared with great care, removing any stems and fruit not in perfect condition. Wash

and dry the fruit thoroughly. Cut the citrus into very small pieces. Cream the butter and sugar together. Separate the eggs and add the yolks after the butter and sugar are blended. Add the liquids—the cider, the jelly, the sour cream, and molasses, and the soda which has been dissolved in a small amount of water alternately with one-half of the flour mixed with the salt and the spices. Mix the other half of the flour with the fruit and add the flourless cake and last the whites of the eggs.

Line a well greased tube pan with waxed paper and then grease the paper. Pour in the cake mixture until two-thirds full and cook in a slow oven (from 275 to 300 degrees Fahrenheit) for 3 or 4 hours. A cup of pan of water in the oven during the cooking period helps to keep the cake from drying too much during the long period of baking.

The fruit must be prepared with great care, removing any stems and fruit not in perfect condition. Wash

and dry the fruit thoroughly. Cut the citrus into very small pieces. Cream the butter and sugar together. Separate the eggs and add the yolks after the butter and sugar are blended. Add the liquids—the cider, the jelly, the sour cream, and molasses, and the soda which has been dissolved in a small amount of water alternately with one-half of the flour mixed with the salt and the spices. Mix the other half of the flour with the fruit and add the flourless cake and last the whites of the eggs.

Line a well greased tube pan with waxed paper and then grease the paper. Pour in the cake mixture until two-thirds full and cook in a slow oven (from 275 to 300 degrees Fahrenheit) for 3 or 4 hours. A cup of pan of water in the oven during the cooking period helps to keep the cake from drying too much during the long period of baking.

The fruit must be prepared with great care, removing any stems and fruit not in perfect condition. Wash

and dry the fruit thoroughly. Cut the citrus into very small pieces. Cream the butter and sugar together. Separate the eggs and add the yolks after the butter and sugar are blended. Add the liquids—the cider, the jelly, the sour cream, and molasses, and the soda which has been dissolved in a small amount of water alternately with one-half of the flour mixed with the salt and the spices. Mix the other half of the flour with the fruit and add the flourless cake and last the whites of the eggs.

Line a well greased tube pan with waxed paper and then grease the paper. Pour in the cake mixture until two-thirds full and cook in a slow oven (from 275 to 300 degrees Fahrenheit) for 3 or 4 hours. A cup of pan of water in the oven during the cooking period helps to keep the cake from drying too much during the long period of baking.

The fruit must be prepared with great care, removing any stems and fruit not in perfect condition. Wash

and dry the fruit thoroughly. Cut the citrus into very small pieces. Cream the butter and sugar together. Separate the eggs and add the yolks after the butter and sugar are blended. Add the liquids—the cider, the jelly, the sour cream, and molasses, and the soda which has been dissolved in a small amount of water alternately with one-half of the flour mixed with the salt and the spices. Mix the other half of the flour with the fruit and add the flourless cake and last the whites of the eggs.

Line a well greased tube pan with waxed paper and then grease the paper. Pour in the cake mixture until two-thirds full and cook in a slow oven (from 275 to 300 degrees Fahrenheit) for 3 or 4 hours. A cup of pan of water in the oven during the cooking period helps to keep the cake from drying too much during the long period of baking.

The fruit must be prepared with great care, removing any stems and fruit not in perfect condition. Wash

and dry the fruit thoroughly. Cut the citrus into very small pieces. Cream the butter and sugar together. Separate the eggs and add the yolks after the butter and sugar are blended. Add the liquids—the cider, the jelly, the sour cream, and molasses, and the soda which has been dissolved in a small amount of water alternately with one-half of the flour mixed with the salt and the spices. Mix the other half of the flour with the fruit and add the flourless cake and last the whites of the eggs.

Line a well greased tube pan with waxed paper and then grease the paper. Pour in the cake mixture until two-thirds full and cook in a slow oven (from 275 to 300 degrees Fahrenheit) for 3 or 4 hours. A cup of pan of water in the oven

OF COURSE

we don't know of
any better place
to transact your
banking business.

SO --

we invite you to
come here.

THE
BETHEL NATIONAL
BANK

Ernest M. Walker, Pres.
Carter's Es. Fox, V. Pres.
Elroy G. Park, Cashier
Fred B. Merrill, Asst. Cashier



GIFTS OF LEATHER

You will find many attractive gifts in leather from our stock.

Leather cases, bill folds, cigarette lighters, dressing cases, picture frames, writing cases, bags and purses, bridge whist cases, etc.

J. A. MERRILL & CO., Inc.
100 Congress Street
PORTLAND, MAINE

TRAINING SCHOOL
FOR NURSES

The Lynn Hospital Training School for Nurses, registered by the State of Massachusetts and by the University of the State of New York, is now enrolling classes for February 1928 and September 1928, three year course.

For full information write to the Superintendent of Nurses, Lynn Hospital, Lynn, Massachusetts.

RADIOS

We are prepared to install or repair any and all kinds of Radios. Just received one of the new RADIOLA 16s. We also carry the

PHILCO POWER UNIT

A new Point Grinder has recently been installed in our auto repair shop.

Alcohol for Radiators.

Price on Radiola 16 with tubes, \$82.75
Second hand 5 tube Atwater-Kent, \$40
Radiola Super-Het, \$75

New Testing Machine for Testing
Radios Just Installed

CROCKETT'S GARAGE
Ray E. Crockett, Prop.
Church St.

Bethel, Maine

BETHEL AND VICINITY

(Continued from page 1)

Chester Wheeler of Jefferson was born Monday.

Mrs. Michel Clough is caring for Mrs. Clara Bartlett.

Mrs. W. B. Chapman left for New York Tuesday.

Louise Tyner has finished work for Herkirk Brick Co.

Mr. and Mrs. H. F. Thurston spent the week end in Portland.

Miss Bessie Foster is spending a few weeks at Oss Brooks.

Remember the date of the Ladies Club Christmas sale, Dec. 8th.

Christmas goods on display at L. M. Stevens'.

Laurence Bartlett was at N. G. Beau's in Albany a few days last week.

Mrs. Clara Bartlett had the misfortune to fall and sprain her hip recently.

Mr. and Mrs. Charles Merrill and daughter Beatrice were in Rumford Sunday.

Dr. W. R. Chapman has purchased the residence on Broad Street owned by E. M. Walker.

Mrs. Nettie Land of Rumford is spending the week with Mr. and Mrs. Laurence Land.

Mr. and Mrs. Wesley Whittle and daughters were supper guests of R. L. Turner's Saturday.

Mrs. Andrew Hale of Berlin, N. H. was the week and guest of her sister, Mrs. Fred Hamlin.

Mr. and Mrs. Anderson have completed their work at Fleit's restaurant and returned to Norway.

Mr. and Mrs. B. J. Russell and son, Eddie of Rumford were Sunday visitors of Mr. and Mrs. Fred Hamlin.

Mrs. Lou Andrews and son, Richard were Sunday guests of Mr. and Mrs. Charles Whittier of West Bethel.

RESOLUTIONS

At the meeting of the Bethel Board of Education held on Tuesday evening, November 28, 1927, the following resolutions were adopted:

Resolved, That the sum of three thousand dollars be apportioned upon the records and books to be sent to the Oxford County Auditor to be paid to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That an endowment for the use of the Bethel Hospital be established in the amount of one thousand dollars.

Resolved, That the sum of one thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

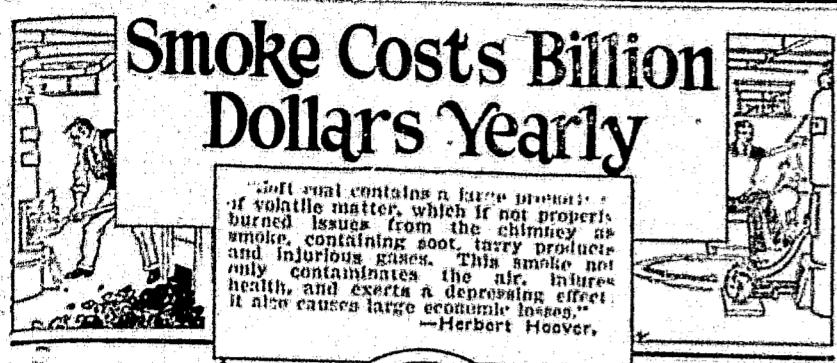
Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

Resolved, That the amount of three thousand dollars be apportioned upon the records and books to be sent to the family of our late pastor, Dr. C. A. Clegg, for the expenses of his funeral.

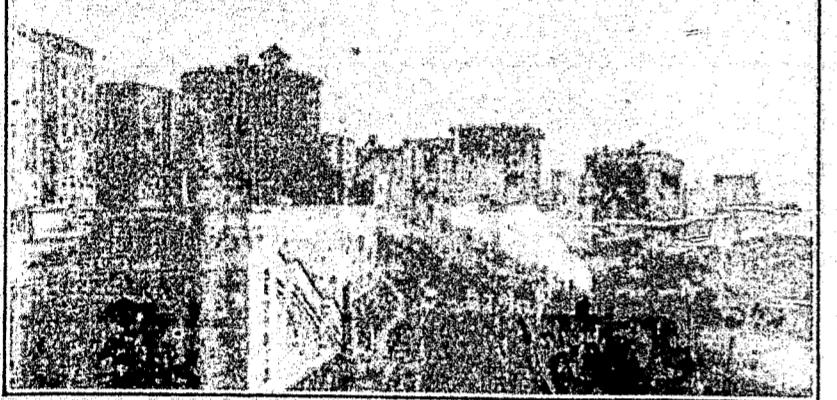


DAMAGE caused by smoke costs the average American \$15.00 a year, according to tabulations made public by the Bureau of Mines. The damage includes such items as Herbert Hoover's "in order to prevent the complete demoralization of markets for petroleum and its products."

With a continuous oil fuel supply assured, therefore, government experts and engineers see in the rapid rise of oil fuel for household heating a comparatively new and important factor in the nation-wide campaign against the smoke evil.

In response to a general demand for information on oil heating the U. S. Department of Agriculture has test

ed a wide range of oil heating equipment, and has prepared a booklet of



New York City Under Smoke Pall During Coal Strike

munities has been held back by the smoke evil, it is shown, and for this reason alone "the loss to these towns is incalculable," declares the National Smoke Prevention Committee.

Coal is a difficult fuel to cope with, from the viewpoint of successful smoke elimination. A moderation of the evil is possible only through patient cooperation and educational methods over a long period of time.

It had long been anticipated by engineering experts that the smoke question would become increasingly important, because it was then felt that the use of soft coal for domestic purposes would rapidly expand as the supply of natural gas declined. But during the past two years, the rapid growth of efficient oil heating equipment, with its enormous advantages in convenience and comfort, has indicated that coal is not the only fuel that can be successfully used, but on a large scale.

The reduction of oil smoke heating to smoke abatement is highly important. The smoke nuisance from factories and large industrial plants can naturally be curbed by local legislation, but the number of houses and apartments is too great for constant inspection. As Secretary Hoover points out, "Private or apartment house smoke, although a small proportion of the total, is particularly objectionable because it is produced at low levels and in residential sections."

For the first time, however, a really practicable solution of the smoke abatement problem has made its appearance, according to engineers. Old King Coal is discovering that he must now share his throne with another great source of fuel and power. Following the annual cry of "Pamlico!" in oil production, oil has almost literally flooded the petroleum fields of the country and the problem now is to prevent wasteage.

Today the production of petroleum is nearly 250,000 barrels a day in excess of immediate requirements. Numerous new oil areas are still awaiting development and a large number of proven oil-producing wells are shut

information to assist the home owner in deciding what type of apparatus to install. "Heating with oil fuel appeals to house owners," says this report, because of the relief from furnace ash, dirt, the uncertainties of coal supply and the ease of heat regulation."

Any one of the standard types of oil heating equipment will prove satisfactory from the viewpoint of cleanliness and convenience, if they are properly installed and serviced. Such a furnace, like the one shown, it can be off-white color, and its operation is so quiet that the whole problem of noise is easily reduced to a minimum by a quiet burner. Even the furnace room is given a clean, airy addition to the house, the features of the house, and those who use their oil heater make room in a lounge or den for a radio or music room, or for billiards and other entertainment.

The general adoption of oil heating in the home is to be desired, and would add many years of health and convenience to the life of the individual, just as it is helping to solve an important economic problem in the conquest of the smoke evil.

In the examination of this dust a microscope was used which magnified the diameter of the particles 1000 times. With this one can count dust particles as small as one-thousandth of an inch in diameter.

Smoke is actually harmful. It diminishes the daylight and increases the cost of lighting. It is injurious to the people who breathe it, examination of the lungs of persons who have resided for a long time in smoky cities having shown them to be blackened by the soot from the oil. Physicians assert that soot and dust increases susceptibility to disease and especially to pneumonia.

The smoke abatement problem, as it is reduced to terms of the average home dweller, reduces itself into the use of some more intelligent and cleanly fuel than coal for heating dwellings.

DO YOU REMEMBER?



Does This Recall Frozen Radiators and Cracked Cylinders?

In an effort to cut down the huge annual tollgate paid by motorists to Old Man Winter, the American Automobile Association is broadcasting the first cold weather warnings. It is estimated that every year several hundred thousand car owners get caught without an anti-freeze mixture in their radiators and that the result

ing damage runs far into the millions. Careful motorists already have begun to have glycerine put into their radiators as insurance against the first cold snap. If the garage man knows his job one servicing with radiator glycerine should last all winter because it does not boil away or evaporate.

THE J. E. JONES LETTER

"YOUNG LINDBERGH"

Last summer Charles A. Lindbergh was summoned to Washington, and after conferences with Government officials an arrangement was made for his tour of the country in the Spirit of St. Louis under the auspices of the Gothenberg Fund for the Promotion of Aeronautics. In three months he visited every State, flew 22,330 miles, and completed his job by landing at Mitchell Field just one minute ahead of the schedule he started out on.

In summing up the results of the Lindbergh tour it may be stated that he has shown that efficient airships can be constructed, and that he and other young men of sterling qualities can handle them without misadventure.

And that is why the Nation believes that what America needs are more "young Lindberghs."

WINTER CHILLS

Sixty thousand miners in the bituminous fields of Pennsylvania, Ohio and parts of the South are out on strike. Official reports show that the production of bituminous coal is about 500,000,000 tons this year as against a normal consumption of 550,000,000 tons. So coal has its situation well all through the summer as regards coal production and delivery, that few have realized the big coal strike has been in progress. If the miners in Central and Western Pennsylvania agree to go to work on the old wages until April 1, the Nation may avoid winter chills, but if the coal strike should spread as former he "continued in our next."

CALVIN IS CROSS

President Coolidge has been speaking in stern disapproval of the efforts of some of his political friends to upset the intention of his declaration about not choosing to run. Recent reports from the White House indicate that he has been losing his sweet New England temper in trying to keep out of the Presidential contest.

W. J. BRYAN'S ESTATE

When William Jennings Bryan was Secretary of State in 1913 he was severely criticized because he refused to give up the profits of the Chattanooga meat packing platform, and he replied with the defense that he felt it to be his duty to lay up money during the years when he could do so. It seems that in his regard Mr. Bryan was a good source because he saved a million dollars. Most of this money will be used in Florida and estate.

ROW IN THE NAVY

Secretary of the Navy, William C. Leahy, has caused Rear Admiral Thomas R. McGruder to be detached from duty as Commandant of the Pacific Naval District. The reason is that in a letter to Admiral McGruder wrote an article on the Navy and Roosevelt which was published in the *Salisbury Journal*. Leahy has detached the rear admiral from his command, giving him the rank of admiral. McGruder was an officer in the Navy and Roosevelt which was given by the admiral to the Secretary of the Navy. The Navy secretary is not usually popular in Washington for being a sailor. There is no record of a tremendous backlog for the admiral.

McGruder was an admiral in the Navy and Roosevelt which was given by the admiral to the Secretary of the Navy. The Navy secretary is not usually popular in Washington for being a sailor. There is no record of a tremendous backlog for the admiral.

WET MONEY

The official report of the Association Against the Prohibition Amendment shows that this organization collected \$2,000,000 during the last nine months and expended \$204,427. Most of the money went for printing, publishing and campaigning in the cause of opposition to the Eighteenth Amendment.

RIDDLE OF DISTRIBUTION

Butter John Klein, of the U. S. Department of Commerce, declares that "marketing business is solving the present-day problems of distribution in one of the most important functions which now confronts the nation, services units of the government."

More than \$20,000,000 was spent last year in the United States for car motors and accessories. The visitors' most important problem of distribution, one of concern to every part of the Nation. Butter Klein has urged a stand against the policy of some firms which are trying to get a large share of the market without any relation to cost. The Government will join with manufacturers and business men in efforts to cut down the waste in distribution, to their communities, and thus automatically reduce prices exacted from the general public.

SKILLINGSTON

Mr. and Mrs. Reginald Robinson have moved to Elias Robinson's.

Mr. Reginald Robinson spent Thanksgiving with his parents, Mr. and Mrs. Everett Little, of Arlington, Mass.

Mrs. Robert Clough and Hilda Robinson spent Thanksgiving with Mrs. Clough's daughter, Mrs. Guy Morrill.

Miss Dorothy Burbank spent Thanksgiving with her parents, Mr. and Mrs. Braund Burbank.

Real bargains in Hats, Hosiery, Underwear, etc. La M. Stearns.

The Hutchinsons of Portland spent Thanksgiving with her parents, Mr. and Mrs. L. F. Hutchinson. Miss Hutchinson left Portland Monday for Miami, Florida.

Edward Mason spent Thanksgiving with Mr. and Mrs. Charles Crosby.

John Robinson spent Thanksgiving at Wakefield, Mass.

Reginald Robinson had the good luck to shoot a deer.

Mrs. Grace Foley is caring for Mrs. Waldo and baby at Bethel.

Mr. and Mrs. Earl Eldridge and family enjoyed Thanksgiving dinner with Mr. and Mrs. William Young.

Mr. and Mrs. E. E. Little and son spent Thanksgiving with Mrs. Little's mother, Mrs. Jodrey of Bethel.

NORTH PARIS

Miss Beatrice Andrews came from her school in Portland for Thanksgiving.

Thanksgiving guests at Mr. and Mrs.

A. D. Littlehale's were Mr. and Mrs.

Francis Littlehale, Mr. and Mrs.

Albert Andrews and three children, Har-

old, Lucie and Earl, from North Paris.

Mr. and Mrs. Ralph Chapman and son

Raymond of South Paris; Mr. and Mrs.

Walter Littlehale and two children,

Adeline and Myron; Mr. and Mrs.

Alfred Hendrickson and three children, Alva,

Miriam and Olive of South Paris.

Mr. and Mrs. Lorenzo Littlehale and son

Junior of Hartford; Mr. and Mrs.

Merle Ellingswood of Sammamish; Mr. and Mrs. William Littlehale and son James, and Marcelline Littlehale of N.

Paris.

Roger Curtis and Leland Coffin were at home for Thanksgiving. They came from New York with their clubs.

Elaine Littlehale is putting up

some money to help him.

Miss Alice Aiken of Alton visited

her son, Mrs. William Littlehale, over

the week end.

SONG POND

Miss Kristen is a popular local singer. She sang at the Thanksgiving point to the

crowd.

Miss Grace Foley is singing solo at

the Thanksgiving point to the

crowd.

Miss Grace Foley is singing solo at

the Thanksgiving point to the

crowd.

Miss Grace Foley is singing solo at

the Thanksgiving point to the

crowd.

Miss Grace Foley is singing solo at

the Thanksgiving point to the

crowd.

Miss Grace Foley is singing solo at

the Thanksgiving point to the

crowd.

Miss Grace Foley is singing solo at

the Thanksgiving point to the

crowd.

Miss Grace Foley is singing solo at

the Thanksgiving point to the

crowd.

Miss Grace Foley is singing solo at

the Thanksgiving point to the

crowd.

Miss Grace Foley is singing solo at

the Thanksgiving point to the

crowd.

Miss Grace Foley is singing solo at

the Thanksgiving point to the

crowd.

Miss Grace Foley is singing solo at

the Thanksgiving point to the

crowd.

Miss Grace Foley is singing solo at

the Thanksgiving point to the

crowd.

Miss Grace Foley is singing solo at

the Thanksgiving point to the

crowd.

Miss Grace Foley is singing solo at

the Thanksgiving point to the

crowd.

Miss Grace Foley is singing solo at

the Thanksgiving point to the

crowd.

Miss Grace Foley is singing solo at

the Thanksgiving point to the

crowd.

Miss Grace Foley is singing solo at

the Thanksgiving point to the

crowd.

Miss Grace Foley is singing solo at

the Thanksgiving point to the

crowd.

Miss Grace Foley is singing solo at

the Thanksgiving point to the

crowd.

Miss Grace Foley is singing solo at

the Thanksgiving point to the

crowd.

Miss Grace Foley is singing solo at

WANT COLUMN

Twenty-five words or less, one week, 25 cents; second week, 15 cents; each additional week, 10 cents.

Each word more than 25: One week, 2 cents and each additional week, 1 cent. Minimum charge, 25 cents.

Check must accompany order.

WANTED: G. W. Blunt & Co., New York, New York State (Norway) for 75 years need buy one sixteen & take over territory here where out of their good men have dropped out. Trade already established. An excellent opportunity. Write for particulars. 12-11

FOR SALE— Good driving horse. Inquire of H. W. Wright. 12-12

WARM STORAGE for a dozen automobiles at the stable on Philbrick Avenue. H. E. Littlefield, Bethel, Me. 12-13

THINMENT TO LINT—Inquire at the Citizen Office. 9-84

YARN—of Pure Wool Worsted for Knit Knitting, also Ray Yarns for Hooked rugs \$2.40 a skein. Orders sent C. O. D. Write for free samples today. Ask about WOOL Blankets. Central Worsted Mills, Dept. D, W. Concord, N. H. 9-15-14

WIRGIN WOOL YARN FOR SALE by manufacturer at bargain. Samples free. H. A. Bartlett, Harmony, Maine. 12-6-15

FOR SALE—Several slightly used circulating heaters. 1 card Atlantic range, 2 used Round Oak heaters, 1 light generator 32 volt, 1 1/2 H. P. aero-steam engine, 1 1/2 H. P. gas engine, 1 Myers double acting power pump, 2 used pipe furnaces. Very low price. H. A. Bean, Bryant's Pond. 11-10

TRAPPIERS—The sooner you bring your furs and deer skins to H. L. Bean, Spring Street, the quicker you get their full value in cash. 11-10

LOST—a suit case containing clothes between Norway and Bethel. Under please return to C. E. Tidwell, Bethel, Me. 11-3-15

FOR SALE— Four Angora Goats. Will sell at a bargain. Almon B. Tyler, West Bethel. Tel 239. 11-21

LOST—A bunch of keys. Please return to E. L. Edwards, Bethel, Maine. 11-4

FOR SALE— Five weeks old Chester pigs, extra size, \$8. T. T. Trapp, Norway, Maine. 11-10

FOR SALE— Two colts, 3 and 4 years old, horses broken and clever in every way. T. H. Hark, Bethel, Maine. 11-10

WANTED— For its keep, a driving horse for the winter, suitable for ladies to drive. Inquire at the Citizen Office, Bethel. 11-17

THE OXFORD COUNTY CITIZEN

PUBLISHED EVERY THURSDAY

BY D. M. FORBES

BETHEL, MAINE

Entered as second class matter, May 7, 1926, at the post office at Bethel, Maine.

THURSDAY, DECEMBER 1, 1927

O. K. Clifford Co., Inc.

South Paris, Maine

Tel 107-4

Alcohol for your Radiators

Nearly all sizes of Truck Tires

and

Weed Chains

50¢ 7 lbs and 7 lbs each 10¢ extra

Good Mechanics

HOWARD H. TYLER, D. C.

PAINTER

TUESDAY AND FRIDAY

10 AM to 4 PM and 5 PM to 8 P. M.

Neurotumour Service

Residence of M. A. Ossawa

PUBLIC AUTO

Day or Night Service

J. B. CHAPMAN GARAGE

MAIN ST., TIN 1074, BETHEL

Definition of Power

Power always ready and not apparent; power is measured in quality, and not quantity.—Garrison.

THANKSGIVING NOTES

(Continued from page 2)

Miss Mary Chapman was the guest of Mrs. Radio Tool.

Miss Hattie Foster was the guest of Mrs. H. P. Austin.

Mr. and Mrs. W. B. Chapman entered Mr. and Mrs. W. S. Wright.

Mr. Edmund Merrill, entertained Mr. and Mrs. C. W. Hall.

Miss Vivian Wright was home from Wiscasset for the holiday.

Charles Hinewell was home from Orange for Thanksgiving.

Perley Flint and family were guests of relatives of Farmington.

Mr. and Mrs. Charles Capan entertained his mother, Mrs. Capan.

Mr. Bevan Shan spent the holiday with his son Roger at Lewiston.

Mr. and Mrs. H. E. Thurston dined with Mr. and Mrs. Hugh Thurston.

Misses Priscilla and Celia Weeks of Mexico were guests of Mr. and Mrs. John Gill.

Mr. and Mrs. P. O. Brinck entertained Mr. and Mrs. Henry Godwin and son.

Mr. and Mrs. Pearl Parker had as sugar guests Mrs. W. R. Spinney and son Clarence.

Mr. and Mrs. Ralph Young were guests of Mr. and Mrs. W. H. Young at Woolfords.

Miss Emma Mills of West Bethel spent Thanksgiving with Mr. and Mrs. Walter Bartlett.

Mrs. Annie Willey spent Thanksgiving with her sister, Mrs. R. H. Gates at West Paris.

Mr. and Mrs. Lincoln Cummings entertained Ray Cummings, Harlan and Rita Hutchins.

Mrs. Viola Roberts spent the day with her brother, Nelson Twidell, at Gorham, N. H.

Miss Hazel Barnum of Portland spent Thanksgiving Day with her parents Mr. and Mrs. G. N. Barnum.

Mr. and Mrs. Wallace Goddard and two children were guests of their parents, Mr. and Mrs. Edgar Goddard.

Mr. and Mrs. I. M. Kenison of West Bethel were Thanksgiving guests of Mr. and Mrs. G. N. Kenison.

Mr. and Mrs. Herbert Holbrook of Lanes, Maine, were holiday guests of Mr. and Mrs. D. H. Spearin.

Isaac Allen, principal of the High School, Bethel, spent the Thanksgiving recess of his term at Turner Center.

Mr. and Mrs. Walter Blake had as their guests over the holiday, Worcester and Florence Blake of Livermore, Maine.

Mr. and Mrs. H. V. Andrus and son were Thanksgiving guests of Worcester. Mr. and Mrs. L. J. Andrus of Lanes, Maine.

Mr. and Mrs. W. H. Twidell entered the All-wing guests on their 25th wedding anniversary of Mr. and Mrs. Vilma Brooks of Upton, Maine, and Mrs. Jerry Brooks and daughter, Elizabeth, Mr. and Mrs. Harry Brooks and daughter of Milton, Mass. Mr. and Mrs. D. George Brooks and son, Mr. Robert Twidell and David Brooks.

Mr. and Mrs. Walter Blake had as their guests over the holiday, Worcester and Florence Blake of Livermore, Maine.

Mr. and Mrs. H. V. Andrus and son were Thanksgiving guests of Worcester. Mr. and Mrs. L. J. Andrus of Lanes, Maine.

Mr. and Mrs. W. H. Twidell entered the All-wing guests on their 25th wedding anniversary of Mr. and Mrs. Vilma Brooks of Upton, Maine, and Mrs. Jerry Brooks and daughter, Elizabeth, Mr. and Mrs. Harry Brooks and son, Mr. Robert Twidell and David Brooks.

Mr. and Mrs. Hugh Littlefield had as their guests after spending a few days in Portland.

Mr. H. F. Woodward, a lifelong member of the Union Church, Bethel, was one of the twelve guests at the wedding of Mr. and Mrs. James H. Chase.

Mr. and Mrs. James H. Chase were guests of Mr. and Mrs. Roy Wardell.

James Wardell went to North Waterford Monday to get his boat cleaned.

Return to the Union Church spending over \$20 for the winter time after having our week's vacation.

NOTICE

My wife, Phoebe M. Hinckley, having left me bed and board, without just cause, notice is hereby given that I shall no longer be her contractor and shall not be responsible for her future support.

GARDNER W. HINCKLEY

Bethel, Maine, November 12, 1927.

HANOVER

Frank Howe was at home from Massachusetts to spend Thanksgiving with his father, Forrest L. Howe.

George Virgin spent Thanksgiving with Arthur G. Howe.

Mr. Elmer Dyke is in town.

Mrs. Clarence Howe passed away Sunday evening after a short illness. Freda Worcester and Genie Saunders were at home for the Thanksgiving recess.

Mr. and Mrs. Clarence Longfellow were Thanksgiving guests of their parents, Mr. and Mrs. H. E. Dyer.

Mr. and Mrs. W. C. Thomas dined at Bethel with Mrs. Rose Brown and family.

Mr. and Mrs. Everett Mitchell visited at Fred Silver's Sunday.

Harry Staples is in quite poor health.

Mr. G. C. Barker was in Portland last week.

Mr. and Mrs. Chester Cummings entertained the following guests for Thanksgiving: Mrs. Addie Farwell, Mrs. Lena Wright, Billy and Kathleen Wright of Bethel; Mr. and Mrs. Robert Farwell and two children of Rumford; Mr. and Mrs. Ernest Buck and three children and Mr. and Mrs. Eugene Rayford of Bethel.

Saunders Bros. have completed a new steam dry house of cement blocks.

Florence Howe came home from Normal School a week ago on account of the serious illness of her mother.

There will be a dance at Newry Corner Friday evening; a good crowd is expected. 12-2

WEST PARIS

Natalie, daughter of Harold C. Petton, injured her leg quite badly when sliding at the home of her grandparents Saturday. She ran against a tree, cutting a gash in her leg which required the services of a physician. Dr. Karr was called and took several stitches.

Mr. and Mrs. Walter Walker of Gorham, N. H., visited with Mr. and Mrs. Frank Ring Sunday.

Glycere Cole is home from Portland for a few days.

Mr. and Mrs. W. B. Rand attended the funeral of Mrs. Clarence Hoye at Hanover Wednesday.

GROVER HILL

Lovely and warm this Tuesday morning!

Miss Bertha Mundt enjoyed Thursday and the week end at home, from Gorham Normal School.

Christmas Goods on display at L. M. Stearns'.

Miss Gwendolyn Stearns, from Bridgewater, Mass., was at home for the holiday recess, returning Monday.

James and Ernest Mundt are en route for St. Petersburg, Fla., where they contemplate spending the winter.

Mr. and Mrs. Lewis Spinney from Swan's Corner were Sunday guests at the home of Mr. and Mrs. F. A. Mundt.

WEST GREENWOOD

Mr. and Mrs. Andrew of Albany were callers in town recently.

Tom Kenney, Jr., plowed for Mr. Boykin a few days last week.

Morris Chase worked for T. B. Bush last Monday leading cattle.

John Harrington spent Thanksgiving at home.

Miss Andrews spent the week end in Albany.

Christmas Goods on display at L. M. Stearns'.

John Hill is hunting bag from his son in Bethel.

Mr. and Mrs. Chase called on Mr. and Mrs. Frank Shaw last week.

Mr. Bradford has been sick with a bad cold.

Guy Smith is working at W. A. Holt's and going to school.

Ernest Pease has been hunting wading from farm to farm.

Mr. and Mrs. Pease and Mr. and Mrs. Breuer of Sabattus called at Bernard Harrington's Sunday.

ELECTROL

Oil Burners

FOR HOUSE HEATING

The burner with service behind it, and with the fewest working parts

No pilot light necessary.

Let me talk it over with you.

H. Alton Bacon

Bryant's Pond, Maine

Why Suffer with Your

Feet

Positive Relief from Foot Troubles

By My System of Foot Correction.

Corsets removed, no pain, Ingrown

Nails, Bunions, etc., treated

Fallen Arch Corrected

Electrical and Massage treatments

for Neuritis, Rheumatism, Asthma,

Sciatica, Neuralgia, Tendonitis, Female

Troubles, Cystitis, Nervousness, Appendicitis, etc.

Misses Ida Bartlett and Esther H. were home from Gorham Academy for